

KINGFISHERS YEAR 2



TEACHERS: Miss Hardy Mrs Matthews (PPA Cover) Mrs Wallis (Forest School) Miss Axford and Mrs Backhouse (LSA) Mrs Palmer (HLTA)









As part of our Trust Charter, we offer children the chance to explore future careers and aspirations. To support this, we would like to invite parents and carers to come in and discuss their jobs with our Key Stage 1 children across the year.

If this is something you would be interested in, please speak to your child's class teacher.

Star of the week!

Acer

For showing our school value of wisdom in our class discussions this week.

Important messages for next week:

On Wednesday we have our school trip to the Apricot Centre. Please make sure you send your children in with a waterproof coat.

Kingfishers' Weekly Home Learning		
Number Fluency	Writing Fluency	Reading Fluency
Daily TT rockstars/ Numbots Log on to Numbots and practise your number facts. If you are in year 2, why not have a go at your times tables on TTRockstars too?	Y2 Spellings from CEW lists should	Read your phonics/library book or something you enjoy each night (even if it is just a page!) Remember, we give certificates for every 10, 25, 50, and 75 books read. Once you reach 100, you will become a book ambassador!
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Kingfishers Spring 1 Home Learning Menu

History

Can I prepare a healthy rainbow fruit salad?



creation to show your class!

Take a picture of your

Science

Can you go on a nature walk and use your 5 senses to explore your surroundings. Can you make a poster of what you found?

Can you make your own glider aeroplane. Watch this video to help your creation!

https://www.youtube.com/ watch?v=1PVA2nPU60U



Across this term, children complete the daily bites size fluency learning and choose a minimum of 3 longer term projects to complete however they wish from the selection to share with classmates. You can choose to present them any way you like: video, powerpoint, leaflet, poster, artwork etc

The more creative, the better!

Have a go at baking a simple Challah recipe.

- 4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 packet (2 1/4 teaspoons) active dry yeast
- (110°F/43°C)
- 1/4 cup vegetable oil
- 2 large eggs (plus 1 more for
- Sesame seeds or poppy seeds (optional, for topping)

Can you make your own game that involves passing a ball backwards like you have learnt to do in tag rugby?

Music

Explore marching to the rhythm of different songs at home. Which is your favourite?

Reading For Pleasure

This half term we love these books:





